

2158 Display food products in a retail food environment

SQA Unit Code

H43Y 04

Level 2

SCQF Level 5

Credit value 5

Unit Summary

This unit is about the skills needed for you to display food products in food and drink manufacture and/or supply operations. Displaying food products in a retail food environment is important maintaining a product display. It is also important to producing a hygienic and quality product.

You will need to be able to prepare to display food and drink products. You also need to show you can label displays of food and drink products. You must also show you can arrange and maintain food and drink products for display.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in food retail, responsible for setting up, maintaining and dismantling product displays in a food and drink retail environment.

In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.

You must be able to:	You need to show: Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>
<p>1. Prepare to display food and drink products</p> <p>This means you:</p> <p>Comply with health, safety and hygiene requirements and wear the correct personal protective clothing and equipment throughout the process</p> <p>Check the display area, equipment and accessories are clean and take prompt action on finding any problems</p> <p>Assemble and check products and additional materials and prepare them for use</p> <p>Review the food and drink products available for display, estimate the quantities required and select those products which are most suitable with regard to shelf life, demand, appeal and</p>	<p>Evidence of preparing to display food and drink products as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>promotional requirements</p> <p>Prepare the display to ensure maximum appeal and to comply with food safety requirements</p>	
<p>2. Label displays of food and drink products</p> <p>This means you:</p> <p>Confirm requirements for labelling of products with the relevant people</p> <p>Confirm label information is correct and conforms to legal and standard operational requirements, with the relevant people</p> <p>Position labels for products correctly</p> <p>Ensure that labels are legible, visible to customers, and securely positioned in the correct place</p>	<p>Evidence of label displays of food and drink products as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>3. Arrange and maintain food and drink products for display</p> <p>This means you:</p> <p>Check and take steps to ensure that the display area always meets the requirements of hygiene and food safety</p> <p>Transfer products safely to the display area according to instructions and specifications</p> <p>Arrange and promptly replace food and drink products and additional materials in a way this is attractive to customers and meets the requirements of hygiene and food safety</p> <p>Where product is not available, you reposition and reorganise the position of products and accessories to maintain presentation and to meet trading conditions</p> <p>Monitor displays according to instructions and specifications</p> <p>Carry out emergency cleaning procedures promptly when required</p> <p>Take prompt action to address any product or</p>	<p>Evidence of arrange and maintain food and drink products for display as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

display related problem	
<p>4. Empty and clean the food and drink product display</p> <p>This means you:</p> <p>Withdraw products from the display according to instructions and store correctly</p> <p>Identify and select the appropriate cleaning materials for display equipment and accessories</p> <p>Correctly clean display surfaces, equipment and accessories</p> <p>Safely store cleaning materials for further use</p> <p>Take prompt action to address any display, cleaning or product related problems</p>	<p>Evidence of emptying and cleaning the food and drink product display as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

You need to know and understand:

Evidence of knowledge and understanding should be collected during observation of performance in the workplace. Where it cannot be collected by observing performance, other assessment methods should be used.

1. food safety and hygiene regulations that affect how food and drink products may be displayed and what might happen if they are not adhered to
2. controls involved in the display of food and drink products
3. ways to review the display area before assembling materials for the display and why that is important
4. ways to estimate the quantities and size of products to be used for display and why that is important
5. why it is important to select food a drink products for display to suit specific objectives (e.g. promotional, appeal, seasonal)
6. what accessories can and should be used for effective display
7. principles of good displays
8. how to source product specifications and display information
9. basic knowledge of products offered for sale
10. information about ingredients of products available for sale
11. why labelling is important
12. key features of legal and operational requirements for labelling
13. how to position of labels and correct information and why that is importance
14. how to check labelling information against product specification and sales details
15. the basic principles for good display and presentation of food and drink products
16. why displays may change as part of the maintenance process
17. importance of and procedures and stock rotation
18. what the contingencies are for display equipment and accessory failure
19. how to recognise and report products that do not meet specification
20. the procedure for rejecting and isolating failed products

21. how to use assembly and dismantling equipment safely
22. types of cleaning materials appropriate for display equipment and accessories and their purpose and how they work
23. the safe handling and application of cleaning materials for display equipment and accessories
24. how to access and interpret the cleaning schedule for display equipment and accessories

Evidence of performance may employ examples of the following assessment:

- observation
- written and oral questioning;
- evidence from company systems (e.g. Food Safety Management System)
- reviewing the outcomes of work
- checking any records of documents completed
- checking accounts of work that the candidate or others have written